

The Bistro & Wine Bar

DINNER

SOUPES

FRENCH ONION SOUP • 11

LENTIL-MUSHROOM SOUP • 11
Preserved Lemon Crème Fraiche,
Crispy Shallots

SALADES & DES LÉGUMES

BISTRO SALAD • 11
Baby Mixed Greens with
Shaved Vegetables, Heirloom Tomatoes,
Roasted Shallot & Balsamic Vinaigrette

BABY KALE SALAD • 12
Roasted Pumpkin Miso Dressing,
Toasted Pumpkin Seeds,
Pickled Carrots, Dried Figs

BABY SPINACH SALAD • 14
Shaved Fennel, Candied Kumquats,
Pickled Red Onions, Spicy Almonds,
Sherry Soy Vinaigrette

CRISP BRUSSELS SPROUTS • 11
Vadouvan Spice, Preserved Lemon Tahini,
Pomegranate, Chili Oil, Smoked Pecans,
Toasted Sesame Seeds



FRUITS DE MER

ICED 'PLYMOUTH ROCK' OYSTERS • 18
On The Half Shell with Cucumber Mignonette,
Lemon, Smokey House Cocktail Sauce

MIRBEAU ROASTED OYSTERS • 19
Local 'Plymouth Rock' Oysters, Pancetta, Panko,
Fennel Pollen, Chive Fondue

MUSSELS • 15
Bacon Fat Butter, Housemade Cornbread,
Marinated Tomatoes, Fennel Pollen

FRITTO MISTO • 15
Buttermilk-Brined & Chickpea Flour Dredged Fish & Calamari
with Bell Peppers, Red Onions, Niçoise Olive Salt,
Fermented Chili Sauce, Cuttlefish Ink Aioli

FROMAGES & CHARCUTERIE

WARM BAKED BRIE • 16
Stonefruit Chutney, Honeycomb, Candied Pecans,
Bee Pollen, Brioche Crostini

ARTISAN LOCAL & IMPORTED CHEESE PLATE • 20
Daily Selection of Four Cheeses, Mélange of Jams & Grapes,
Housemade Sourdough Crostini and Lavash Crackers

CHARCUTERIE PLATE • 21
Selection of Artisan Salumi & Cured Meats,
Whole Grain Espelette Mustard, Cornichons, Sherry Aioli,
Sourdough Crostini and Lavash

DUCK WING DRUMMETTES • 18
Black Currant Kabayake Glaze, Toasted Hazelnuts,
Crisp Allium, Scallions

PLATS PRINCIPAUX

SEARED SEA SCALLOPS • 38
Root Vegetable Hash, Apple Butter,
Cranberry Chutney, Graham Cracker Crumble

MIRBEAU POTATO CRUSTED SALMON • 29
Sautéed Spinach, Fingerling Potatoes,
Lemon Beurre Blanc

SEARED RARE TUNA • 37
Sauce Vert, Herbed Confit New Potatoes,
Salmon Roe, Green Papaya Salade, Togarashi

MULLED CIDER-BRINED PORK CHOP • 35
Goat Cheese Polenta, Fennel & Winter Citrus Salade,
Charred Broccolini, Mugolio-Maple Glaze,
Toasted Pinenuts

MIRBEAU BURGER • 18
8oz. Prime Beef on a Brioche Bun with Gruyère, Field Greens,
Roasted Portobello Mushroom & Caramelized Onions
with Truffle-Parmesan 'House' Fries

PAN SEARED DUCK BREAST • 36
Black Garlic Cured Duck, Celery Root Purée,
Roasted Brussels Sprouts with Bacon, Maple Gastrique,
Pickled Mustard Seeds

STEAK FRITES • 40
Prime Strip with Smoky Oregon Blue Farmer's Cheese,
Dressed Greens, Truffle-Parmesan 'House' Fries

Chef de Cuisine Jessica Childers

Sous Chef Austin Martin

MIRBEAU INN & SPA
35 Landmark Drive
Plymouth, Massachusetts

www.mirbeau.com

*Before placing your order, please inform your server of dietary needs,
restrictions, or allergies.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or egg
may increase your risk of food-borne illness.*

*In the interest of customer service for all our guests,
we can provide itemized separate checks for parties of up to 6 people.*

Groups of 7 or more people will be charged an 18% automatic gratuity.

